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| **Eggplant Pizza**  Serves: 24 - 26  Source: Taste Magazine (March 2015) | |
| **Ingredients**  500g strong white bread flour  1/2 tbsp fine sea salt  7g dried yeast  1/2 tbsp caster sugar  325ml warm water  2 tbsp Olive oil  3 tbsp semolina, for dusting  2 Eggplant, sliced into 5mm rings  1 quantity pizza sauce  200g Mozzarella cheese, sliced  ¼ cup torn basil leaves  Salt and pepper  Olive oil to drizzle | **Equipment**  Measuring cups and spoons  Measuring scales  Dough cutter  Small mixing bowl  Baking trays x 3  Knife  Chopping board  Char grill pan  Pastry brush  tongs |
| **What to do:**   * Pile flour and salt on to a clean workbench and make a well in the centre. * In a small bowl, combine yeast, sugar and water, whisk together with a fork and let sit 2-3 minutes. * Add yeast mixture to the well and use a fork to slowly bring the flour into the well, whisking in circular motions with the fork. When all the flour is combined, use your hands to work the mixture into a ball. * Knead the dough, for 10 minutes until elastic and stretchy. * Place dough in a lightly greased bowl, cover with a kitchen towel and let rise 40 minutes until doubled in size. * Pre heat oven to hottest setting & pre heat char grill pan * Divide dough into 3 balls, dust with flour and wrap each in plastic wrap. Let rest 10 minutes. * Meanwhile, brush each slice of eggplant with a little oil and char grill on each side – until tender * Roll out balls of dough on a clean work surface, until 0.5mm thick. (sprinkle your bench with a little semolina – so the dough does not stick * Sprinkle the oven trays with a little more semolina and place the rolled pizza bases on top * Smear tomato pizza sauce over pizza, leaving a 1-2cm edge bare. * Arrange eggplant slices over pizza and top with cheese * Dollop over the remaining pizza sauce, drizzle with a little olive oil * Bake in oven 12-15 minutes, until crispy and golden. * To serve, scatter over fresh basil leaves, season with sea salt and freshly ground black pepper and add a drizzle of extra virgin olive oil, if liked. | |